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MagnaParma.com – The Italian Food Valley



## Enhance The Savory Flavor Of A Food With Parmigiano Reggiano Cheese !



Do you want to enhance the savory flavors of onion soup and risotto? In that case, you should definitely use Parmigiano Reggiano cheese in it. In fact, this cheese can even be added to sauces and pastas for enriching the flavor of the dish in an amazing way. It would also make an excellent combination with Italian red wines like Barolo, Spanna and Gattinara. Apart from adding the cheese in the pasta, you can

eat it by breaking off a little wedge and pop into your mouth. If you hold it close to your nose, you can smell the aroma, or get a real feel of it through your fingers.

This variety of cheese is not only to be grated, but also to be eaten straightaway. In fact, it can be eaten anytime as a snack. If you are not in the mood to enjoy a rich and sweet dessert, you can break a part of the cheese and enjoy it with some fruit. It will turn out to be an excellent finishing for any meal. Well, unless you get a taste of the real thing, you will not get an idea of what it can offer, as a whole.



[Parmigiano Reggiano](#) is made according to a set standard in the world. The cows from which the cheese is produced should be freshly cut feed during the summer or hay in the winter. Apart from that, only fresh and unpasteurized milk can be used for making this cheese. A careful inspection is required during the entire process of making the cheese. All these specifications and standards ensure that even the worst

Reggiano turn out to an excellent cheese. This implies, it is undoubtedly the best when it is at its best. However, it is also important to note that every wheel of the cheese does not taste the same.



Quite similar to any other handmade product, even this variety of cheese can vary based on the skills and preferences of the maker, the season and many other factors. The flavor of cheese brought in whole wheels is always superior compared to the cut or half wheels. If you want to use this cheese regardless of the purpose, buy it from a reliable supplier so that you can cook an excellent dish out of it. It can stand out as a seasoning cheese with its sweet richness and ability to blend perfectly with other flavors.